

DOMAINE
BOUSQUET
Naturally Organic Wines

Bousquet Organic Malbec 2021

Background:

Domaine Bousquet's premium varietal series comprises a blend of estate and purchased organic fruit from the Uco Valley in the high Andean foothills. The grapes benefit from major day/night temperature swings, achieving exuberant ripeness while retaining the juiciness that invites a second glass. The wines are vinified with a French sensibility. The wines are un-oaked – an on-trend sensibility of little or no oak to let the fruit shine through and make the wines extremely food-friendly.

Soil:

Sandy loam

Vineyards:

Vineyards of the Uco Valley at the foot of the Andes at 1,200masl/4,000 feet altitude. The three main factors differentiating these vineyards and their terroir are: the near constant breezes from the Andes to the west which help mitigate heat-stress in this desert-like climate, with its huge day/night temperature differentials, the sandy soils result in low fertility for desirable vine stress and yet are permeable for good drainage. In addition, the prevalence of groundwater, with rainfall averaging a scant 8-inches or less per year, groundwater from Andes snowmelt is vital to irrigate the vines drop-by-drop. In addition to the unique terroir- Roots of organically-grown plants penetrate deeper, absorbing trace minerals that give wines their authentic local taste. Organic farming is healthier for the environment and, vitally, for the people who tend the vines.

Winemaking:

The grapes from Uco Valley are processed and then fermented with selected yeasts at an average temperature 26°C / 78.8°F for 10 days. Without wood ageing, the aim is to highlight the fruit and its varietal expression

Technical Data:

Varietal: 100% Malbec **Corte:** 21192
Alcohol: 14% **Acidity-Ph:** 5.5/3.68 **Residual Sugar:** 2.08

Tasting Notes:

Deep violet color. On the nose it presents intense aromas of blackberry with notes of black raisins and plum. The palate is balanced and elegant, with a profile of red and black fruits and notes of fig and chocolate

Pairing:

Ideal with pasta and red meat dishes. Serve at 18°C/65°F.



Uco Valley, Mendoza, Argentina.

